Secure your 2-year guarantee and your free membership of Club RATIONAL

www.rational-online.com/warranty

Operating instructions

SelfCooking Center®

RATIONAL

Dear Customer

Congratulations on your new SelfCooking Center®. Thanks to a readily understandable visual control concept, you and your SelfCooking Center® will achieve excellent results in no time at all – with hardly any time or expense spent on training.

In SelfCooking Control® mode you simply select the relevant food and the desired cooking result at the push of a button – that's it! There is no longer any need for traditional inputs such as temperature, time and humidity or complicated programming and constant monitoring.

Of course the SelfCooking Center® also provides the versatile facilities of a perfect Combi-Steamer.

It takes no time at all to create your own cooking programs in Programming Mode.

We give a 24 month warranty from the date of initial installation provided that the warranty registration was completed and submitted correctly. The warranty excludes glass damage, light bulbs and sealing material as well as damage caused by improper installation, use, maintenance, repair or descaling. And now enjoy your new SelfCooking Center®.

Your
RATIONAL AG

You can reach our Technical Customer Support Service 7 days a week on: +44 1582 480388

For any queries relating to use please ring the RATIONAL Chef©Line: +44 7743 389863

Dealer:	**Installer:**
	Installed on:
Unit number:	

We reserve the right to make technical changes in the interest of progress!

Info

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Info Explanation of the pictograms

Danger!
Directly hazardous situation that could result in very severe injury or death.

Warning:
Potentially hazardous situation that could result in severe injury or death.

Caution!
Potentially hazardous situation that could result in minor injury.

Corrosive substances

Risk of fire!

Risk of burns!

Attention: Damage may be caused if this is ignored.

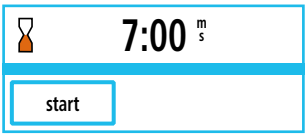
Handy tips for everyday use

Starting for the first time

When you start your new, intelligent SelfCooking Center® for the first time, you are prompted once only to run an automatic self test. This self test lasts around 15 minutes. It is designed to match the SelfCooking Center® to its specific ambient conditions.

Risk of fire!

Remove packaging materials, the starter kit, grids and containers.



Leave hanging racks or mobile oven racks in the unit. Close the door.

Press the Start button. The self test runs and the remaining time is displayed.

Do not open the cooking cabinet door during the self test. Opening the cooking cabinet door will cancel the self test. You will then be prompted the next day to start the self test again.

Safety Instructions

Warning:

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.

This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - Risk of fire.

Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.

In case of damage to the glass plate, please replace the entire plate immediately.

Warning:

Gas units only

- If your unit is installed under an extractor hood, this must be switched on when the unit is in use - Combustion gases.

- If your unit is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations - Risk of fire. (Contact your installer.)

- Do not put objects on your unit's exhaust pipes - Risk of fire.

- Do not let objects block or obstruct the area below the unit's base. - Risk of fire!

- The unit must only be used in still conditions. - Risk of fire!

What to do if you smell gas:

- Shut off the gas supply immediately

- Do not touch any electrical controls

- Make sure the area is well ventilated

- Avoid naked flames or sparking

- Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the nearest fire station).

Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit must not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety. Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.

Warning:

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet - Containers with hot liquids can fall through or slip out of the cooking cabinet - Risk of combustion.*
- *Make sure that there are no detergent tab residues in the cooking cabinet before you start cooking with the unit. Remove any detergent tab residues and rinse thoroughly with the hand shower - Risk of chemical burns.*

Warning:

Safety instructions during use

- *If containers are filled with liquid or contents which liquefy during cooking, do not use rack levels higher than those that allow the user to see into the slide-in containers - Risk of burns! Warning sticker is enclosed with appliance.*
- *Always open the cooking cabinet door very slowly (hot vapours) - Risk of burns.*
- *Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet - Risk of burns.*
- *The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls - Risk of burns.*
- *The hand shower and water from the hand shower may be hot – Risk of burns.*
- *Cool-down mode - Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.*
- *Do not touch the fan wheel - Risk of injury.*
- *Cleaning - Aggressive chemical fluid - Risk of chemical burns. Always wear the correct protective clothing, safety goggles, gloves and facemasks during cleaning. Follow the safety instructions in the "CleanJet®+care cleaning" section.*
- *Do not store highly flammable or combustible materials near the unit - Risk of fire*
- *If mobile units and mobile oven racks are not moved, you must apply the parking brakes to the wheels. Racks could roll away on uneven floors - Risk of injury.*
- *If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.*
- *The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack - Risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold - Risk of injury.*

Care, inspection, maintenance and repair

Your unit must be cleaned every day or when the cleaning prompt appears to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the "CareControl – CleanJet®+care cleaning" section.

Warning:

If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

- To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in "Moist Heat" (steaming) mode.
- Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.
- Do not use a high pressure cleaner to clean the unit.
- Do not treat the unit with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the units might discolour.
- Only use cleaning agents made by the unit's manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.
- Do not use scouring products or scratchy cleaning agents.
- Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.
- Remove and clean the incoming air filter once per month (see Maintenance).

Inspection, maintenance and repair

Danger - High Voltage

- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The unit must be switched off at the mains for cleaning (apart from CleanJet®+care cleaning) and for inspection, maintenance or repair work.*
- *If the unit is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the unit is moved. If the unit is moved, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your unit should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Features

① **Unit number**
(can only be seen when the door is open)

② **Draft diverter** (optional)
(gas units only)

③ **Interior lighting**

④ **Unit door with double glass panel**

⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation

⑥ **Unlocking device to open double glass door panel** (inside)

⑦ **Integral and self-draining door drip pan** (inside)

⑧ **Drip collector connected directly to unit drain**

⑨ **Unit foot** (height adjustable)

⑩ **Rating plate**
(with all the important data such as power input, gas type, voltage, number of phases and frequency, as well as the unit model and number (see the "Model" section - unit and software identification), option number)

⑪ **Control panel**

⑫ **Protective cover for the electrical installation area**

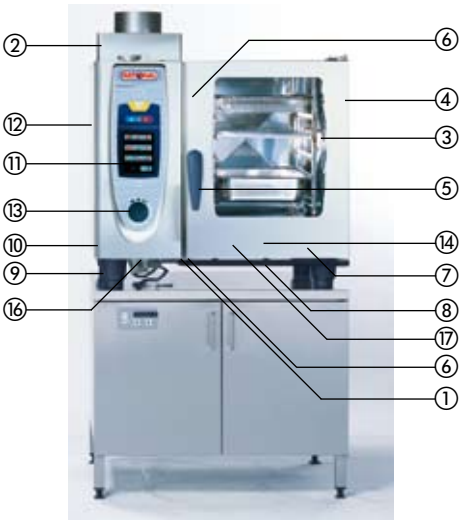
⑬ **Central dial**

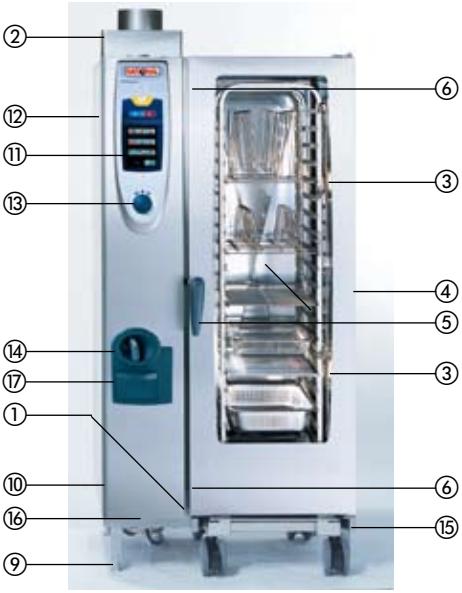
⑭ **Hand shower**
(with automatic rewind)

⑮ **Run-in guide**
(floor units)

⑯ **Air filter**
(installation area ventilation)

⑰ **Drawer / flap for care tabs**





Info Notes on using your unit

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- You can only use the unit in areas with a room temperature > 5 °C. For ambient temperatures of less than + 5 °C, you must heat the cooking cabinet to room temperature (> + 5 °C) before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- If your unit is switched on for longer than 20 minutes, but you do not select a cooking mode or CleanJet®+care, the energy-saving circuit is automatically activated, and only the current time appears on the display.
- If there is no further operator input during operation, the intensity of the displays is automatically reduced in 2 stages. The intensity of the displays is reduced for the first time after 10 minutes. The intensity of the displays is reduced a second time after another 10 minutes. When you touch the display or open the cooking cabinet door, the normal display intensity is automatically restored.
- A drip tray should always be inserted when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- At the end of its service life, the unit must not be disposed of with the general waste and must not be placed in the recycling containers at local authority collection points. We will be happy to help you with the disposal of your unit.

Max. load sizes for each unit size

6 x 1/1 GN	30 kg	(max. 15 kg per rack)
10 x 1/1 GN	45 kg	(max. 15 kg per rack)
20 x 1/1 GN	90 kg	(max. 15 kg per rack)
6 x 2/1 GN	60 kg	(max. 30 kg per rack)
10 x 2/1 GN	90 kg	(max. 30 kg per rack)
20 x 2/1 GN	180 kg	(max. 30 kg per rack)

If the maximum load sizes are exceeded, this can damage the unit.

Please note the maximum load sizes for food in the application manual.

Notes on using your unit

Table-top units with hanging racks

(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle and pull it out of the front locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Lift the hanging rack out of its fixing by lifting it up. Reverse the above sequence to reset.

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)

- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

Info Working with the core temperature probe

Caution!

The core temperature probe and its positioning aid may both be hot - Risk of burns. Wear oven gloves.

Insert the needle of the core temperature probe into the thickest point at an angle of 30-45 degrees. You must insert the needle through the middle of the food (see application manual).

Use the positioning aid if there is any possibility that the core temperature probe will fall out of the food by itself (e.g. soft or thin food).

For Finishing® "Plated Banquet", insert the core temperature probe into the ceramic tube on the mobile plate rack.

Caution!

Protect your arms and hands - Risk of injury.

Use the starting bit provided to make a hole in frozen foods. Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm surface.

- Always correctly position the core temperature probe and the positioning aid in the park position provided - Risk of damage.
- Do not let core temperature probe hang out of cooking cabinet - Risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet - Risk of damage.

Cool the needle of the core temperature probe with the hand shower before use.

Working with the hand shower

- If you use the hand shower, pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.

Caution!

The hand shower and water from the hand shower may be hot – Risk of burns.

The hand shower has no latch position. If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.

Make sure that the hand shower hose is fully rewound after use.

You must not use the hand shower to cool the cooking cabinet.

Units with the AeroCat®

- AeroCat® is subject to natural wear. If used 8 hours per day, on average, it will last around 2 years.
- Cooking times are around 10 % to 20 % longer with AeroCat®.
- The change in air flow can lead to irregularities in sensitive bakery products.

Info

Overview of the cooking modes

SelfCooking Control® mode

When you switch on or press the SelfCooking Control® button, **SelfCooking Control® mode is started.**

See the SelfCooking Control® mode section for a description.

Combi-Steamer mode

Press the Moist Heat, Dry Heat or Combination Moist Heat and Dry Heat button to switch to **Combi-Steamer mode.**

See the Combi-Steamer mode section for a description.

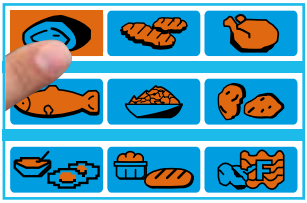
Programming mode

Pressing the "Prog" button switches to Programming mode.

See the **Programming mode section for a description.**

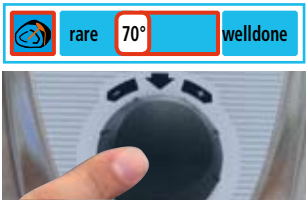
General instructions for use

Your unit has a touch screen. You can make settings on your unit by just touching it lightly with your finger.



The cooking process (e.g. Joints) is activated as soon as you press the button.

You can change the settings using the central dial.



Your settings are automatically accepted within 4 seconds. Otherwise you can press (Push function) the central dial.

General notes

The status of the preheating temperature is displayed in red and blue.

The end of a cooking process is indicated by the flashing Self-Cooking Control® button.

If the cooking cabinet is hotter than the temperature set, the button for the mode selected will flash (e.g. Dry Heat).

(See the "Cool Down" section for cooking cabinet cooling).

Low water level is displayed when the steam generator is no longer full (open the water valve). The display goes out automatically after filling.

Press "RESET GAS" to re-start the automatic ignition process. Please notify Customer Support if the display is still lit after repeated pressing.

SelfCooking Control® mode

0 I — On/Off switch

SelfCooking Control®

9 cooking modes:

Joints

Pan-fried

Poultry

Fish

Side dishes

Potato products

Egg dishes/desserts

Baking

Finishing®

Function button

Prog — Programming mode button

Central dial with Push function

SelfCooking Control® mode

The 9 SelfCooking Control® modes (Joints, Pan-fried, Poultry, Fish, Bakery Products, Side Dishes, Potato Products, Egg Dishes/Dessert, Finishing®) automatically detect product-specific requirements, the size of the food to be cooked and the load size. The cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The remaining cooking time is displayed.

The application manual section gives examples and useful tips on how to make cooking your products child's play.

Key to the pictograms

Searing temperature

Core temperature/cooking level

Core temperature/cooking level

Core temperature/cooking level

Core temperature/cooking level

How well done

Browning

Select size

Food thickness

Gratineed

Colouration

Proofing volume

Smooth baking

Time settings

Delta-T setting

Help function

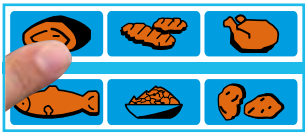
Back/Interrupt

Next function

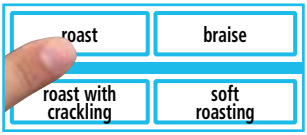
SelfCooking Control® mode

We will now explain how to use the unit with reference to 5 examples. Your application manual will give you plenty of other helpful tips on how to make preparing meals child's play. Alternatively you can simply follow the prompts on the display.

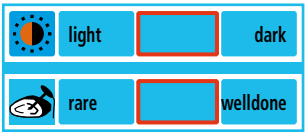
Example 1: Roast veal



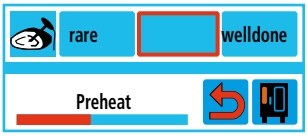
Press the "Joints" button



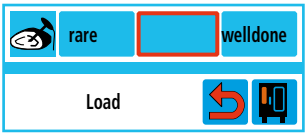
Select type of preparation (e.g. Roast) – that's it!



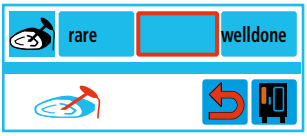
The browning and how well done can be changed individually.



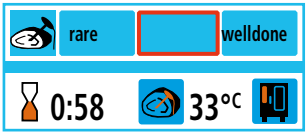
The preheating status is displayed in red and blue.



"Load" is displayed when the preheating temperature is reached



Insert core temperature probe



The unit works with preset settings. The remaining cooking time and core temperature are displayed

You can save your settings under the name of your choosing (see the Programming section).

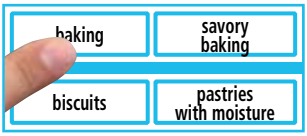
If the core temperature probe is not set or is set incorrectly, the buzzer sounds and a prompt to set the core temperature probe correctly appears on the display.

You can cook different-sized roasts at the same time. First insert the core temperature probe into the smallest joint. Remove the finished joint and insert the core temperature probe into the next largest joint. Press the arrow button – the cooking process resumes automatically.

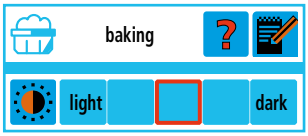
SelfCooking Control® mode

Example 2: Muffins

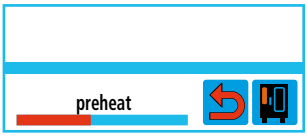
Press the "Baking" button



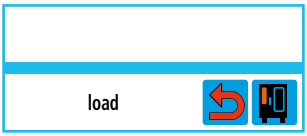
Select type of preparation (e.g. Baking) – that's it!



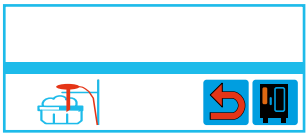
The browning can be changed individually.



The preheating status is displayed in red and blue.

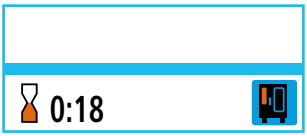


As soon as the preheating temperature is reached, the display reads "Load"



Insert core temperature probe

Use the positioning aid for the core temperature probe



The unit works with preset settings. The remaining cooking time is displayed

You can save your settings under the name of your choosing (see the Programming section).

If the core temperature probe is not set or is set incorrectly, the buzzer sounds and a prompt to set the core temperature probe correctly appears on the display.

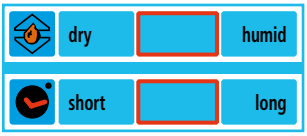
SelfCooking Control® mode

Example 3: Finishing® – à la carte/LevelControl®

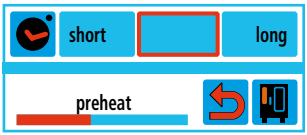
With Level Control® you can enter and display an individual time for each rack in your unit. That way you can always see exactly when each rack is ready. The buzzer sounds and the indicated level flashes as soon as the preset time for the relevant rack is up. Once the cabinet door has been opened and closed, the level is free once more and can be reloaded.

Press the Finishing® button

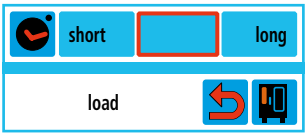
Select Finishing® "Plates à la carte" - that's it!



The cooking cabinet climate and cooking time can be changed individually.



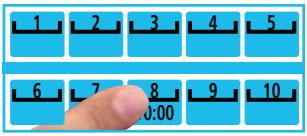
The preheating status is displayed in red and blue.



"Load" is displayed when the preheating temperature is reached

Select level - the cooking time appears on the display

Changing the cooking time



Select level (e.g. Level 8)

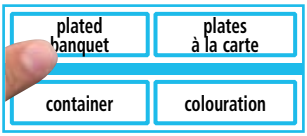
Change cooking time

You can save your settings under the name of your choosing (see the Programming section). The cooking time is paused if you open the cooking cabinet door. Depending on the duration and the energy lost, LevelControl® automatically adds additional time to all displays.

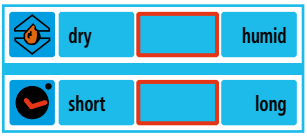
SelfCooking Control® mode

Example 4: Finishing® - Plated Banquet

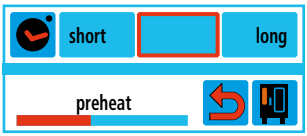
Press the Finishing® button



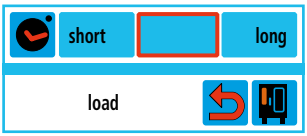
Select Finishing® – Plated Banquet - that's it



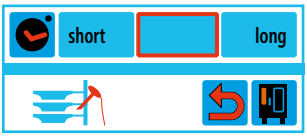
The cooking cabinet climate and cooking time can be changed individually.



The preheating status is displayed in red and blue.

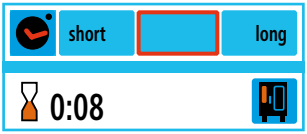


"Load" is displayed when the preheating temperature is reached

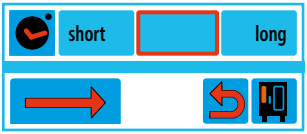


Insert core temperature probe

Insert the core temperature probe into the ceramic tube on the mobile plate rack.



The unit works with preset settings. The remaining cooking time is displayed



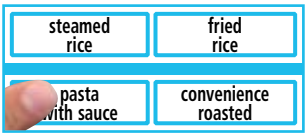
Once the cooking time has elapsed, the arrow button is displayed. Press the arrow button to add another load

You can save your settings under the name of your choosing (see the Programming section).

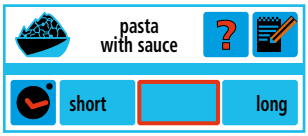
SelfCooking Control® mode

Example 5: Pasta with sauce

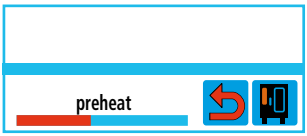
Press the "Side Dishes" button



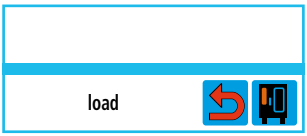
Select type of preparation (e.g. pasta with sauce) – that's it!



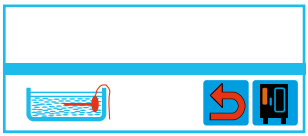
The cooking time can be changed individually.



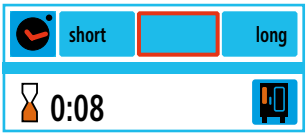
The preheating status is displayed in red and blue.



"Load" is displayed when the preheating temperature is reached



Insert the core temperature probe into the container



The unit works with preset settings. The remaining cooking time is displayed

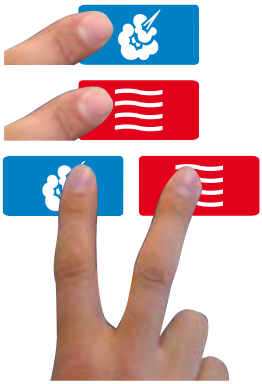
You can save your settings under the name of your choosing (see the Programming section).

If the core temperature probe is not set or is set incorrectly, the buzzer sounds and a prompt to set the core temperature probe correctly appears on the display.

Combi-Steamer mode

All the Combi-Steamer functions are available in **Combi-Steamer mode**.

You switch to Combi-Steamer mode by pressing the Moist Heat or Dry Heat button or a combination of Moist Heat and Dry Heat.



Combi-Steamer mode

On/Off switch

3 cooking modes:

Moist Heat

Dry Heat

Combination of Moist Heat and Dry Heat

Clima window

Cooking cabinet temperature

Cooking time

Core temperature

Humidification

Air speed

Cool down

Function button

Programming mode

Central dial with Push function

Request current cooking data

Hold down Temperature button (2 seconds)

The following values are displayed:

- Current cooking cabinet humidity
- Current cooking cabinet temperature
- Elapsed cooking time
- Current core temperature

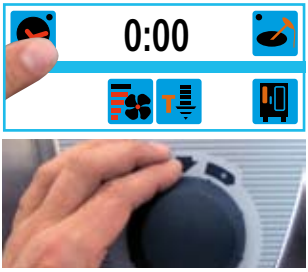
Moist Heat

In Moist Heat cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **30 °C to 130 °C**.

Cooking methods: Steaming, stewing, blanching, simmering, soaking, vacuum cooking, thawing, preserving

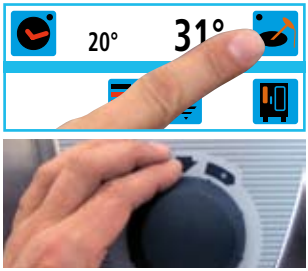
Press the "Moist Heat" button

Press the Temperature button and set the cooking cabinet temperature



Press the Cooking Time button and set the cooking time

Or work with the core temperature



Press the Core Temperature button and set the core temperature

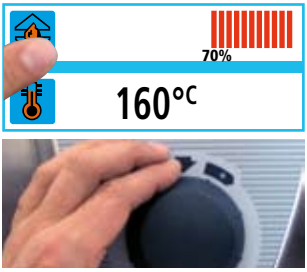
Optional functions, e.g. fan wheel speed (apart from CleanJet®+care, Descale and Cool Down), may be incorporated.

Dry Heat

In "Dry Heat" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **30 °C to 300 °C**. You can limit the cooking cabinet humidity if necessary.

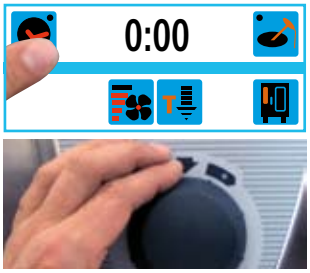
Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing

Press the "Dry Heat" button



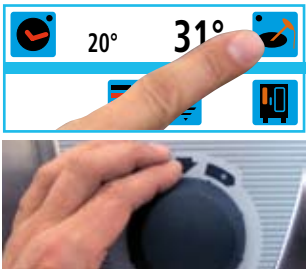
Press the Clima button and set the maximum cooking cabinet humidity (see the ClimaPlus Control® section)

Press the Temperature button and set the cooking cabinet temperature



Press the Cooking Time button and set the cooking time

Or work with the core temperature



Press the Core Temperature button and set the core temperature

Optional functions, e.g. fan wheel speed (apart from CleanJet®+care, Descale and Cool Down), may be incorporated.

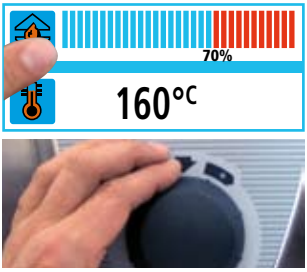
In continuous operation, the cabinet temperature automatically reduces from 300 °C to 270 °C after 60 minutes.

Combination of Moist Heat + Dry Heat

Moist Heat and Dry Heat cooking modes are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C**. You can set the cooking cabinet climate if necessary.

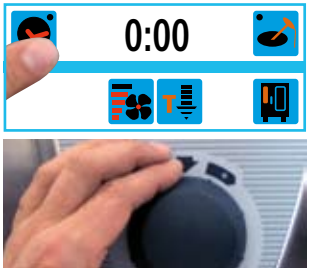
Cooking methods: Roasting, baking, Finishing®.

Press the Moist Heat and Dry Heat buttons at the same time



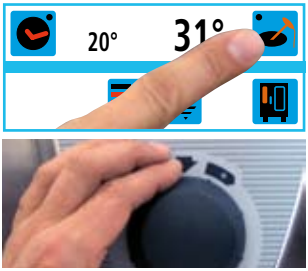
Press the Clima button and set the cooking cabinet climate (see the ClimaPlus Control® section)

Press the Temperature button and set the cooking cabinet temperature



Press the Cooking Time button and set the cooking time

Or work with the core temperature



Press the Core Temperature button and set the core temperature

Optional functions, e.g. fan wheel speed (apart from CleanJet®+care, Descale and Cool Down), may be incorporated.

In continuous operation, the cabinet temperature automatically reduces from 300 °C to 270 °C after 60 minutes.

ClimaPlus Control®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the exact product-specific climate for each food in the clima window.

Moist Heat

The factory setting for ClimaPlus Control® is 100 %.

Dry Heat

ClimaPlus Control® allows you to regulate the humidity in the cooking cabinet to within one percent. Red bars and associated percentages show the maximum permitted moisture level in the cooking cabinet. The more red visible on the display, the drier the cabinet atmosphere and the lower the humidity level.

Moist Heat + Dry Heat

You can set a mixture of Moist Heat and Dry Heat. The more blue visible in the clima window, the moister the cabinet atmosphere and the higher the humidity level.

While cooking is taking place you can see what ClimaPlus Control® is doing as follows:

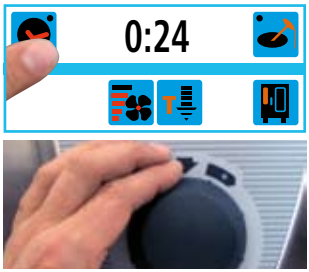
Up arrow lit – moisture entering cooking cabinet.

Down arrow lit – moisture leaving cooking cabinet.

Time settings

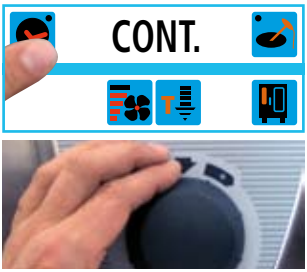
You can set the cooking time individually to suit your needs.

Time settings



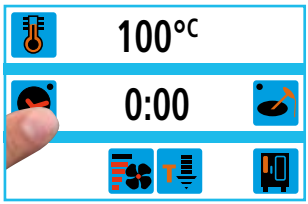
Press the "Cooking Time" button and set the cooking time

Continuous operation



Press the cooking time button and turn the central dial anti-clockwise until "CONT." is displayed

Manual Preheat



Press the Cooking Time button

Turn the central dial anticlockwise until "Preheat" appears.

Real-time setting (to set the unit clock, see the "Settings" section)

Start time setting (see the "Settings" section)

Changing the time format (see the "Settings" section)

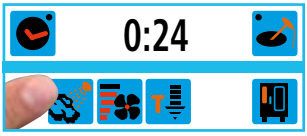
Humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.

Can be selected with Dry Heat or a combination of Moist Heat and Dry Heat.

Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.

Temperature range: 30 °C to 260 °C cooking cabinet temperature.



Press the Humidification button

Air speed

There are 5 air speed settings so that you can generate the ideal climate for all cooking processes.

Press the Air Speed button and set the air speed

- Turbo air speed
- Standard air speed
- 1/2 air speed
- 1/4 air speed
- Fan wheel cycles at 1/4 air speed

Cool down

You have been operating your appliance at high cooking cabinet temperature and now want to continue working at low cabinet temperature. The "Cool Down" function allows you to cool the cabinet quickly and gently.

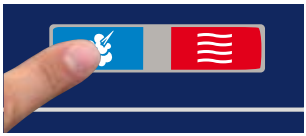
Warning:

- Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.

- During "Cool Down", the fan wheel does not switch off when the door is opened.

- Do not touch the fan wheel - Risk of injury.

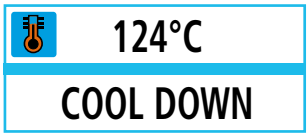
- During "Cool Down", hot vapours emerge from the cooking cabinet - Risk of burns.



Select cooking mode

Press the "Cool Down" button and close the cooking cabinet door.

Open the cooking cabinet door



Cool Down and the current cooking cabinet temperature are displayed

The air speed can be set individually.

The "Cool Down" function is not programmable.

Programming mode – Controls

It takes no time at all to create your own cooking programs in Programming mode.

	Select program
CleanJet+car	Program name
new	New program
Level Control	New LevelControl® program
copy	Copy program
change	Change program
delete	Delete program

Display cooking programs:

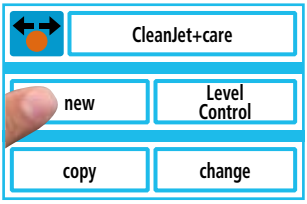
Roast	SelfCooking cooking process
Roast	LevelControl® cooking program
Roast	Manual cooking program

Programming – SelfCooking Control® mode

You can copy or adapt the 9 operating modes (Joints, Pan-fried, Poultry, Fish, Side Dishes, Bakery Products, Potato Products, Egg Dishes/Dessert, Finishing®) to meet your individual requirements and store them under a new name.

Example: You could rename "Roast" and save the cooking process under the new name of "Roast veal" with your individual settings, e.g. "Light browning" and "Well done".

Press the Prog button



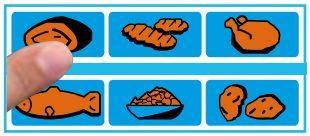
Press "New" to create a new cooking process

Enter a program name (e.g. Roast veal)

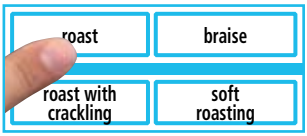
Press the letter or the central dial to confirm.

Save program name

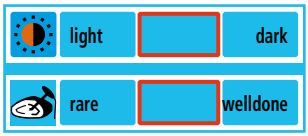
Press the SelfCooking Control® button



Select cooking mode (the "Joints" button for roast veal)



Select the type of preparation



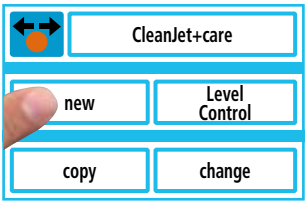
The browning and how well done can be changed individually.

Save your settings

Programming - Combi-Steamer mode

You can create a manual cooking program to suit your exact requirements.

Press the Prog button



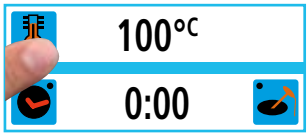
Press "New" to create a cooking program

Enter a program name (e.g. Roast veal)

Press the letter or the central dial to confirm.

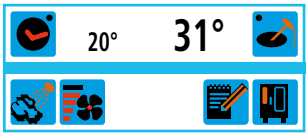
Save program name

Select cooking mode



Set cooking parameters (e.g. cooking cabinet temperature, preheat, cooking time or core temperature, etc)

Select a cooking mode for another program step



Set cooking parameters (e.g. cooking cabinet temperature, core temperature, etc)

Save your settings or add another program step

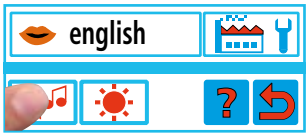
End the programming

Programming - Combi-Steamer mode

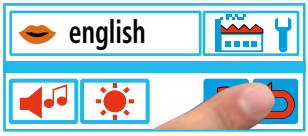
You can have an audible signal to indicate when each program step has ended.

Press the Function button in the program step

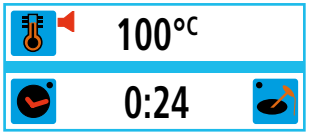
Select "settings"



Press the audible signal button



Press the Back button

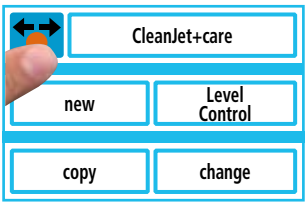


Continue programming

Prog

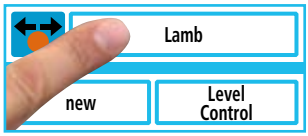
Start the program

Press the Prog button



Press the Program selection button

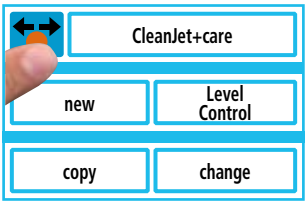
Select cooking process or a cooking program



Start the cooking process or cooking program

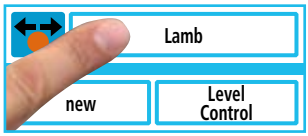
Check program steps

Press the Prog button



Press the Program selection button

Select cooking process or a cooking program



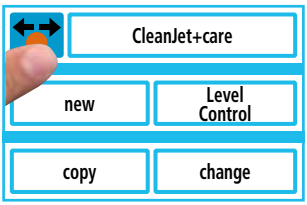
Start the cooking process or cooking program

Program step 1 is displayed (Lamb 1)

Press the Program step button. Program step 2 is displayed.

Change program

Press the Prog button



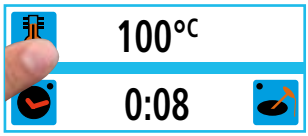
Press the Program selection button

Select cooking process or a cooking program

Press "Change"

Delete and modify program name as required

Save program name



Set cooking parameters (e.g. cooking cabinet temperature, preheat, cooking time or core temperature, etc)

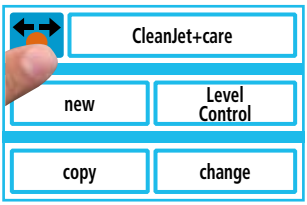
Save your settings

Press the Program step button several times to exit Change mode

Prog

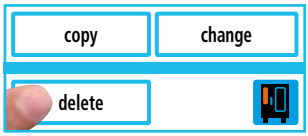
Delete program

Press the Prog button



Press the Program selection button

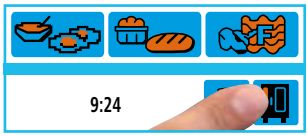
Select cooking process or a cooking program



Press "Delete"

Confirm "Delete"

Delete all programs



Press the Function button

Select the Chef's hat button

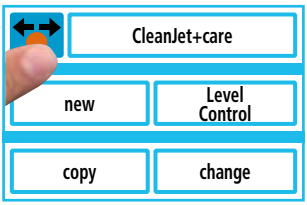
Select Delete all programs (press briefly)

Select the "delete" confirmation button and hold down. The deletion process is indicated by a moving arrow.

The unit starts automatically after the program is deleted.

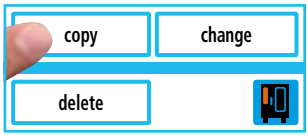
Copy program

Press the Prog button



Press the Program selection button

Select cooking process or a cooking program



Press "copy"

Delete and modify program name as required

Save program name

If you do not change the program name, it is automatically assigned a consecutive index.

Prog

Create LevelControl® program

You can cook different products at the same time with LevelControl®. Only the cooking time of the individual products will differ. All the other cooking parameters must be the same. You can enter and display a separate cooking time for each rack in your unit. The buzzer sounds and the displayed level flashes as soon as the preset cooking time for a given rack has elapsed. Once you have opened and closed the cooking cabinet door, the level is free once more and can be reloaded.

Press the Prog button

Press "LevelControl®"

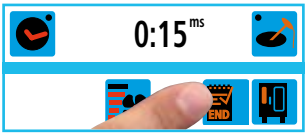
Enter program name (e.g. Broccoli)

Press the letter or the central dial to confirm.

Save program name

Select cooking mode

Set cooking parameters (e.g. cooking cabinet temperature, cooking time, etc)

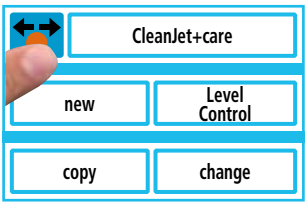


Save and exit programming

The "Level Control®" function cannot be used for SelfCooking modes.
With LevelControl®, you can only ever enter one program step.
An adhesive label for identifying the rack levels is supplied as standard with the unit. The label must be attached to the outside of the unit.

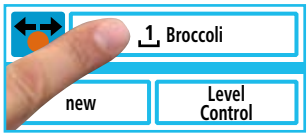
Start LevelControl® program

Press the Prog button

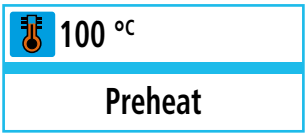


Press the Program selection button

Select LevelControl® program



Start LevelControl® program



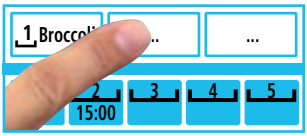
Unit preheats automatically

Load food and select the associated level

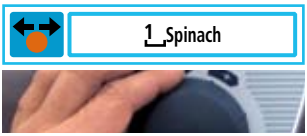
Prog

Working with up to 3 LevelControl® programs

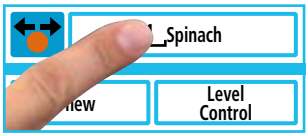
If there is already a LevelControl® program active, you can press an empty button field to select another Level-Control® program (only possible if the cooking mode, cooking cabinet temperature, climate, etc, are the same).



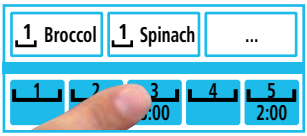
Select empty button field



Select LevelControl® program



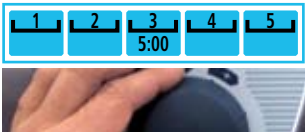
Activate LevelControl® program



Load food and select the associated level

Change LevelControl® cooking time

Press Level

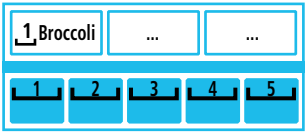


Set cooking time

The display format is set at the factory to **Minutes:Seconds**.

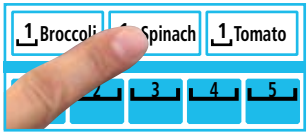
Reset LevelControl® cooking time

Press Level and hold until "0:00" is displayed

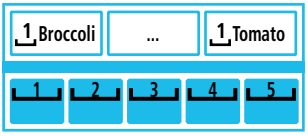


Level may be reassigned

Reset LevelControl® program



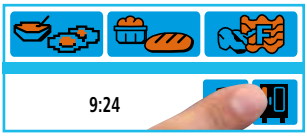
Press program name and hold until "...." is displayed



A new program can be selected

Program lock

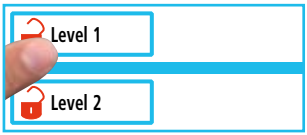
A flexible safety concept allows you to lock the unit in two stages to prevent settings being changed.



Press the Function button

Select Chef's hat button

Press Program lock button



Select "Level" program lock

Enter password with central dial

Default password "12345"

Level 1 — You can use existing programs, but not change, copy or delete them.

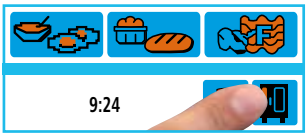
Level 2 — Only cooking programs can be used. The unit cannot be operated manually and it is not possible to work in SelfCooking Control® mode.

Program lock inactive

Program lock active

Change password

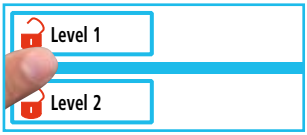
You can change the existing 5-digit password "12345" to suit your requirements.



Press the Function button

Select Chef's hat button

Press Program lock button



Press Level button 1 or 2

Press Change password

Enter old password using the central dial

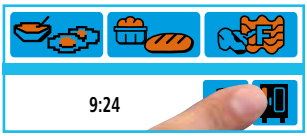
Enter new password (5 digits)

Repeat new password

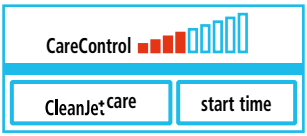
CareControl – care status

The intelligent CareControl automatically detects the unit usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. Combined with the special care tabs, this prevents limescale building up in the first place.

The unit's care status is indicated by the red and blue bars on the display:



Press the Function button



Display care status

Blue bar: The unit has the ideal care status

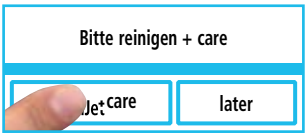
The unit has an average care status.

Red bar: The care status is poor and the unit must be cleaned more often using CleanJet®+care.

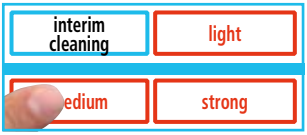
CareControl – Cleaning prompt

CareControl detects the time at which CleanJet®+care cleaning is required. CareControl takes account of working patterns, such as longer breaks or the end of work.

As soon as CleanJet®+care cleaning is required, it automatically appears on the display.



Start CleanJet®+care cleaning or select "later".

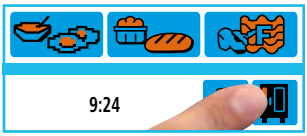


The cleaning stages for optimum care are displayed in red.

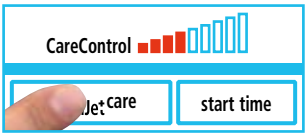
The CleanJet®+care cleaning prompt is repeated at regular intervals until CleanJet®+care cleaning is carried out.

CareControl – Soiling display

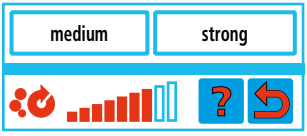
The level of soiling is indicated by red bars. The more red bars are displayed, the greater the soiling in the unit.



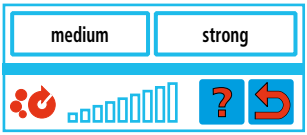
Press the Function button



Select the CleanJet®+care button



Soiling level display



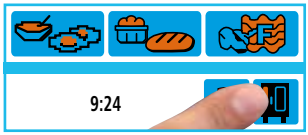
Soiling level display after CleanJet®+care cleaning

CareControl – CleanJet®+care cleaning

CleanJet®+care is the automatic cleaning system for cleaning the cooking cabinet.
With 6 cleaning steps, it can be adjusted to suit the individual degree of soiling.

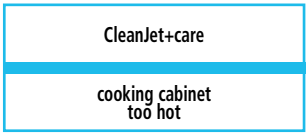
Attention:

- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - Risk of fire
- Please note that your unit must be cleaned every day, even if it is only operated using moist heat.
- Use only the unit manufacturer's detergent and care tabs. The use of other chemical cleaners may damage the appliance. We shall not be liable for any damage that might result.
- You may experience foaming if too much chemical cleaner is used.
- Never put tablets in the hot cooking cabinet (>60 °C).

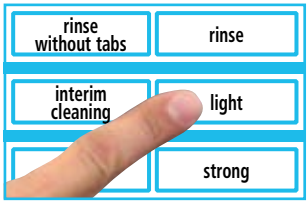


Press the Function button

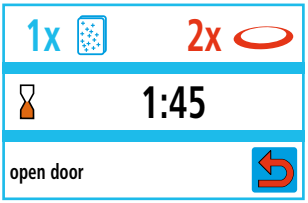
Select CleanJet®+care



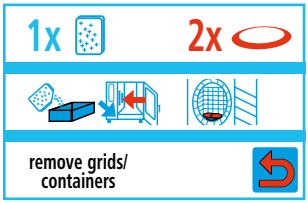
"Unit too hot" appears when the cooking cabinet temperature exceeds 75 °C. Select "Cool down" (see the "Cool down" section)



Select cleaning stage



Open cooking cabinet door, remove containers and grids



Stainless steel grids, CombiFry® and poultry SuperSpikes may remain in the cooking cabinet

CareControl – CleanJet®+care cleaning

Warning:

Always wear gloves when handling detergent and care tabs – risk of chemical burns.

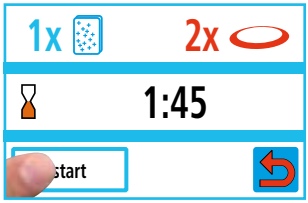
Floor units: Insert the number of care tab packages on the display into the flap.

Table-top units: Place the number of care tab packages on the display in the drawer.

Detergent tab: Remove protective foil

Place detergent tabs into the recess in the air baffle

Do not place tabs in the cooking cabinet - risk of damage.



Press the Start button, the cleaning time is displayed

Warning:

Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.

When the CleanJet®+care cleaning is complete, check the entire cooking cabinet (including behind the air baffle) for detergent residues. Remove these residues and thoroughly rinse the entire cooking cabinet (including behind the air baffle) using the hand shower - Risk of chemical burns.

Before you start the CleanJet®+care cleaning, make sure that the hanging racks or mobile oven rack are inserted correctly in the cooking cabinet.

If you are using softened water, you can reduce the recommended number of cleaner tabs by up to 50 %. If foaming does occur, even though the amount is correct, then the number of cleaner tablets should be reduced.

CareControl – CleanJet®+care cleaning

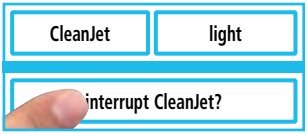
Cleaning stage	Description/application	Tabs
Rinse without tabs	Rinse cooking cabinet with warm water.	No
Rinse	For non-greasy limescale deposits, e.g. after baking or working with moist heat.	Care
Interim cleaning	"Short cleaning time" - for all soiling, but without drying and rinsing.	Cleaner
Light	For lighter soiling, e.g. after mixed loads, applications up to 200 °C	Cleaner/Care
Medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks, grilled fish.	Cleaner/Care
Strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaner/Care

- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal every day will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.

CareControl – CleanJet®+care aborted

After a power failure lasting longer than 10 minutes or after the unit is switched off, the display reads **"Interrupt CleanJet".** If Interrupt CleanJet®+care is not confirmed within 20 seconds by pressing the display, the activated CleanJet®+care program runs through to the end without interruption.

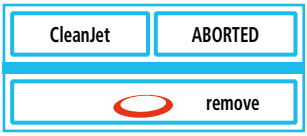
Interrupt CleanJet®+care



Press button

Warning:
Always wear gloves when handling detergent tabs – risk of chemical burns.

Remove detergent tabs (if still present)

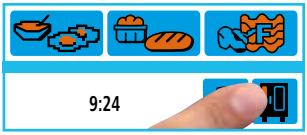


Close the cooking cabinet door; the cooking cabinet is rinsed

The rinsing time is displayed

CleanJet®+care – request

This function allows you to extend the intervals between each cleaning prompt.
It is intended for applications in which the cooking cabinet is subject to minimal soiling over long periods (e.g. baking applications).



Press the Function button

Select settings

Press CleanJet®+care symbol

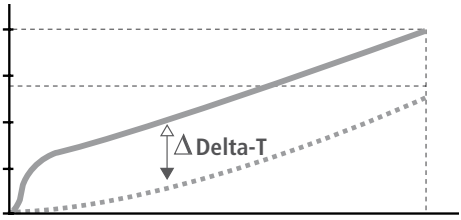
„red" CleanJet®+care – Prompt extended

„blue" CleanJet®+care – Standard prompt

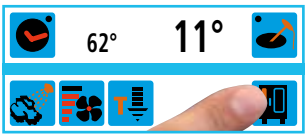
Delta-T cooking

Delta T = difference between core temperature and cooking cabinet temperature.

By gradually raising the temperature in the cabinet until the cooking process ends and maintaining a constant differential to the current core temperature, the meat is cooked more slowly (can only be selected in Combi-Steamer mode).



Select cooking mode



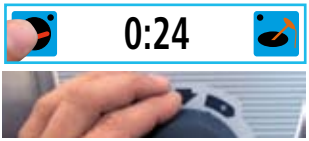
Press the Function button

Select Chef's hat button

Press Delta T button

Set Delta temperature

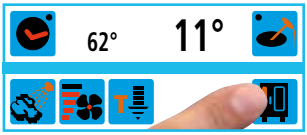
Set required core temperature



Alternatively, you can set a time window for the Delta T cooking time.

1/2 Power

The power consumption of the heating elements is reduced by 50% (e.g. model 10 x 1/1 GN from 18 kW to 9 kW). Cannot be selected in SelfCooking Control® mode



Press the Function button

Select settings

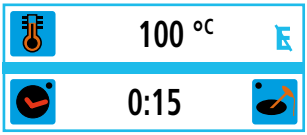
Press 1/2 Power button

"E/2" (half power) is displayed

Cooking times are longer when cooking with half power. Food quality may be reduced.

Power optimisation connection (electric appliances only)

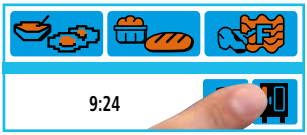
If the power supply is interrupted by an energy optimisation system this will be indicated on the display (Combi-Steamer mode only).



Automatic start time

You can allow your unit to start automatically.

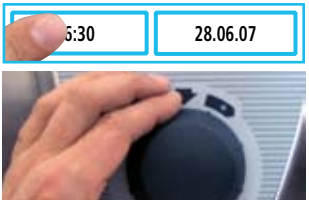
Attention: We would remind you that it is very bad food hygiene to keep food in an uncooled or unheated cooking cabinet for a prolonged period.



Press the Function button

Press Start time button

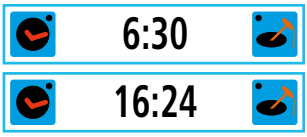
The last set start time is displayed



Select the time and set with the central dial

Select the date and set with the central dial - press several times to confirm

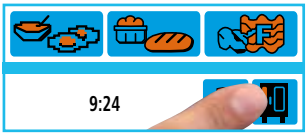
Select cooking mode and make the required settings



The start time is activated. He actual time and the start time are displayed alternately.

The cooking cabinet door must be closed. The cooking cabinet light goes out as soon as the start time is active.

Deactivating start time



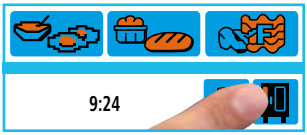
Press the Function button

Press Start time button

Red = Start time active
Blue = Start time inactive

CalcDiagnosis system® (CDS)

The CalcDiagnosis System® rinses and drains the steam generator. The CalcDiagnosis system® also monitors the limescale level in the steam generator. The display shows the limescale level in the steam generator as a red bar.



Press the Function button

Press the Technik button

Limescale level is displayed

Indication 8 red bars – display shows: CalcCheck
Press the display to cancel the message.

Please descale the steam generator within the next 3-4 weeks.

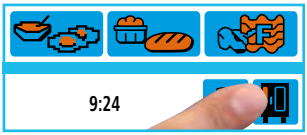
Indication 9 red bars – the display shows: CalcCheck
The message disappears automatically after 30 seconds.

The steam generator must be descaled within the next 2 weeks at the latest.

If you have any questions about descaling, please contact an authorised SERVICE PARTNER.

Drain steam generator

You can drain the steam generator before moving it or to stop it freezing.



Deselect the cooking mode, press function button and open cooking cabinet door

Press the Technik button

Press the Drain button - the steam generator is drained

Descaling the steam generator

To avoid damaging the unit, the steam generator must be descaled when the "CalcCheck" display appears.

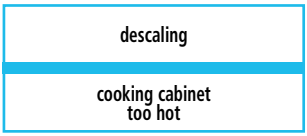
Always use the appliance manufacturer's descaling agent and accessories.
- Electric descaler pump - Article no.: 60.70.409
- Descaler, 10 litre canister - Article no.: 6006.0110

Follow the instructions and safety notes on the canister and on the descaler pump.

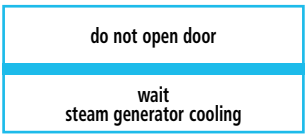
Press the Function button

Press the Technik button

Select "descaling"



"Unit too hot" appears when the cooking cabinet temperature exceeds 75 °C. Select "Cool down" (see the "Cool down" section)



Steam generator is drained

Remove left hanging rack and air baffle

Warning:

Aggressive chemical fluid - risk of chemical burns.
It is vital that you use protective clothing, safety goggles, gloves, face mask and the unit manufacturer's descaler pump.

Guide hose into steam inlet opening as far as the mark

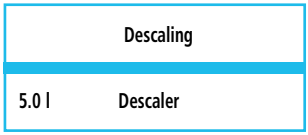
The meaning of the marks is described in the instructions for the descaler pump.

Descaling the steam generator

Insert hanging rack and fix hose with wire hooks

Place canister of descaling fluid in the cooking cabinet and run the hose into the canister

Descaling fluid reacts with lime and can foam over.



Fill slowly with the indicated volume of descaler, e.g. 5.0 l

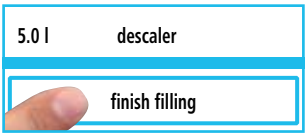
Warning:

Aggressive chemical fluid - risk of chemical burns.

There may be residues of the descaling fluid in the hoses. Rinse descaling accessories thoroughly with water.

Wear: protective clothing, safety goggles, gloves and face mask.

Remove descaler accessories, insert air baffle and left hanging rack, and lock in place



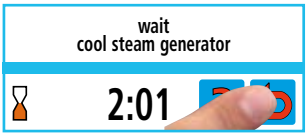
Press the "Finish filling" - the operation starts

Press the Back button - the operation ends

If there is still scale in the steam generator, it will be displayed by a red bar on the CDS display. You can repeat the descaling if necessary.

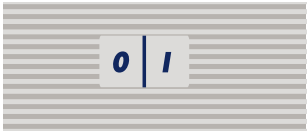
Abort descaling process

Not yet filled with descaling fluid.



Press Back button - that's it

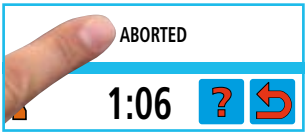
Already filled with descaling fluid.



Switch the unit off and on again.

Warning:
Aggressive chemical fluid - risk of chemical burns.
There may be residues of the descaling fluid in the hoses. Rinse descaling accessories thoroughly with water.
Wear protective clothing, safety goggles, gloves and face mask.

Remove descaler accessories, insert air baffle and left hanging rack, and lock in place

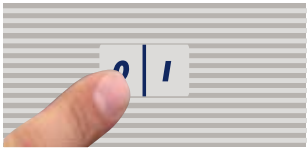


Press "Abort" - The abort program takes at least 1 hour and 6 minutes

Press Back button - the operation ends

Descaling the humidifying nozzle

Please check the humidifying nozzle for limescale deposits once a month.



Switch unit off.

Remove left hanging rack

Open air baffle

Loosen union nut of the humidifying nozzle (turn anticlockwise – size 15 spanner size).

Warning:
Aggressive chemical fluid - risk of chemical burns.
Wear protective clothing, safety goggles, gloves and face mask.
Thoroughly rinse descaler hand pump with water.

Place the humidifying nozzle in the descaling fluid and leave to take effect (the humidifying nozzle must be scale-free)

Reverse the above sequence to reassemble - Note the installation position

USB data memory (USB stick)

You can use the USB stick to download cooking programs and HACCP data from the unit.
You will need the USB memory stick from the unit manufacturer, article no.: 42.00.035
The status of the USB data memory appears on the display.

Insert the USB stick into the port under the control panel

Press the Function button

Press the Stick button

USB data memory display (USB stick)

USB stick connected, no file was found

USB stick connected, no file was found, stick is write-protected

USB stick connected, HACCP file was found

USB stick connected, HACCP file was found, stick is write-protected

USB stick connected, HACCP file was copied to stick

USB stick connected, program file was found

USB stick connected, program file was found, stick is write-protected

USB stick connected, program file was copied to stick

USB stick connected, write error

USB stick connected, writing in progress, do not remove.

HACCP logging

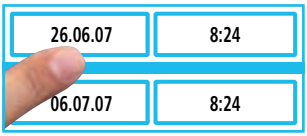
HACCP process data is output continuously via the unit's interface. HACCP process data is also stored for a period of 10 days and can be output via the unit interface as required. You will need a PC/laptop. You will find more detailed explanations in the CombiLink® manual.

Insert the USB stick into the port under the control panel

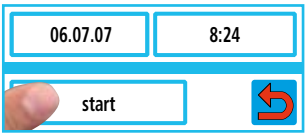
Press the Function button

Press Stick button

Press HACCP button



Select the period and set with the central dial



Press "start"

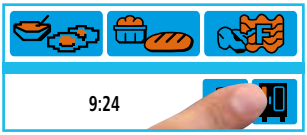
The following data is logged:

– Batch no.
– Cooking cabinet temperature
– Change of cooking mode
- Connection of energy optimisation system
– Time
– Core temperature
– CleanJet®+care cleaning
– Cooking program name
– Door open /door closed
– 1/2 power

Importing and exporting programs

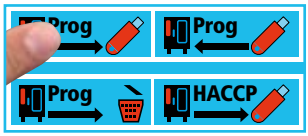
You can copy your cooking programs to a genuine USB memory stick from the unit manufacturer. The cooking programs can then be transferred to a computer.

Insert the USB stick into the port under the control panel



Press the Function button

Press Stick button



Exporting a program:

Cooking programs are saved to the USB stick

Importing a program:

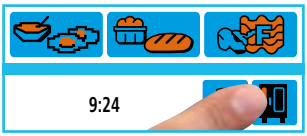
Cooking programs are copied to the unit's memory - the unit starts automatically

Saving is complete when the USB symbol turns blue. Existing programs are retained if the program names are different. If the program name is the same, then the program is replaced.

Software update

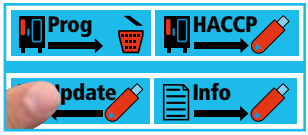
You can update the unit software using the USB stick.

Insert USB stick with new software into the port



Press the Function button

Press the Stick button

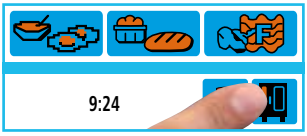


Press the Update button, the software is updated - the unit starts automatically

Download service data

For easier troubleshooting, you can copy service data to a USB stick.

Insert USB stick into the port



Press the Function button

Press Stick button

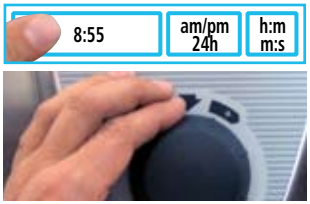
Press Info button; the data is copied to the USB stick

Settings

Press the Function button

Select "settings"

Real time



Press Real time and set with the central dial

Date

Press Date and set with the central dial

Language

Press Language and set with the central dial

Real time format

Press Real time format. The set real time format lights up red (the date format changes automatically).

Cooking time format

Press Cooking time format. The set cooking time format lights up red.

h:m hours : minutes

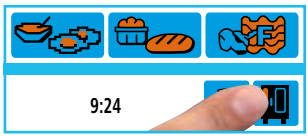
m:s minutes : seconds

Programming: The time format can be changed for every step of the program. Example: Program step 1 (h:m), Program step 2 (m:s)

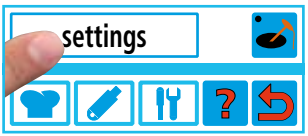
Temperature format

Press Temperature format. The set temperature format (Celsius or Fahrenheit) lights up red.

Settings



Press the Function button



Select "settings"

Contrast setting

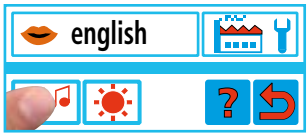
Press the Contrast button and set using the central dial

Reset to factory default

Press the Factory defaults button briefly

Confirmation, select and hold down "Reset factory default" button. All settings are reset to their factory defaults.

Buzzer settings



Press the Buzzer button

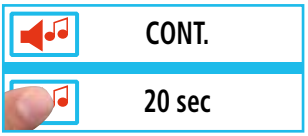
Volume

Press the Volume button and set using the central dial

Duration of Combi-steamer mode

Press the button and set the length of the buzzer using the central dial

LevelControl®



Press the button and set the duration for LevelControl® programs using the central dial

Info Modify the IP address/subnet mask/ gateway address

If your unit is equipped with an (optional) Ethernet interface card, you can incorporate the unit into your local computer network (LAN/Ethernet). You must enter an "IP address" and, if necessary, the "Subnet mask" and "Gateway address" to identify the unit. The "IP address", "Subnet mask" and "Gateway address" are assigned by your local computer administrator.

Press the Function button

Select "settings"

Press the IP button

Modify "IP address"

Press "Edit"

Delete and modify the "IP address" as required

Save the "IP address"

Modify the subnet mask/gateway address

Select "Subnet mask" or "Gateway address" with the central dial

Press "Edit"

Delete or modify the subnet mask or gateway address as required

Save the subnet mask or gateway address

Maintenance

The following inspections can be carried out by experienced employees. Only use genuine spare parts from the unit manufacturer.

Cleaning the air filter

Push the lever to the left in order to release the lug. Then push the filter to the left and pull down to remove.

- Clean the air filter in the dishwasher at least once a month and replace in unit after drying.
- Air filters should be replaced at least twice a year.
- Do not run the unit without an air filter.

Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.

- Pull the old seal out of the groove
- Clean the guide rail
- Insert new seal into the groove (moisten the retaining lips with soapy water)
- The rectangular part of the seal must be seated fully in the holding frame.

Cooking cabinet seals:

Article no.:	
6 x 1/1 GN	20.00.394
6 x 2/1 GN	20.00.395
10 x 1/1 GN	20.00.396
10 x 2/1 GN	20.00.397
20 x 1/1 GN	20.00.398
20 x 2/1 GN	20.00.399

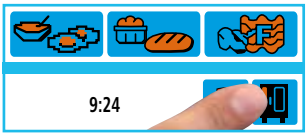
Replacing the halogen lamp

First switch off the unit at the mains.

- Cover the unit drain in the cooking cabinet
- Remove the frame with glass and seal
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands)
- Replace sealing frame as well (article no.: 40.00.094)
- Screw the frame in place with glass and seal

Info Chef✆Line

You can display the Chef✆Line telephone number as required.



Press the Function button

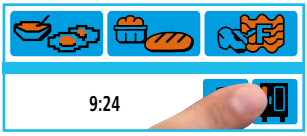
Select Chef's hat button

Select "Chef✆Line"

The ChefLine telephone number is displayed

Service✆Info

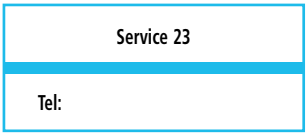
The following service notices can be displayed in the Service Info area.



Press the Function button

Press Technik button

Select "Service✆Info"



The Service hotline telephone number is displayed

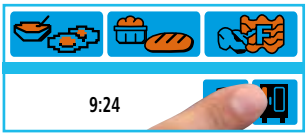
If no service message is displayed, the relevant Customer Service telephone number is shown under Service-Info.

Service messages are automatically displayed at 10 second intervals.

See also the "Fault messages" section.

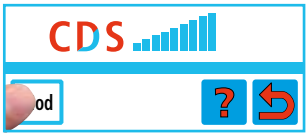
"Mod" unit and software identification

The unit and software identification can be displayed using the "Mod" function.

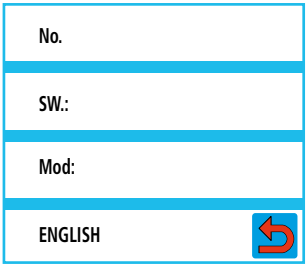


Press the Function button

Press the Technik button



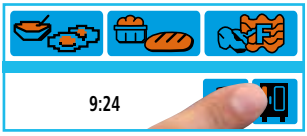
Select "Mod"



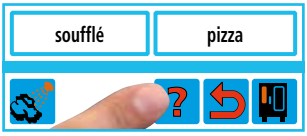
The unit and software identification are displayed

Help function

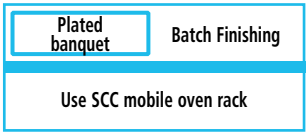
Your unit has a number of help texts to enable you to use its extensive potential as fully and as simply as possible. The Help function is available if the display shows "?".



Press the Function button



Press the Help button

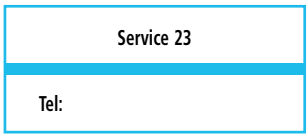


The help text appears in the display

Press the selection button and scroll down using the central dial

The required cooking process can also be selected directly from the Help function.

Info Fault messages



If faults occur on your unit, they are indicated on the display:

Faults on your unit which allow you to carry on cooking can be suppressed by pressing the Back button.

Fault message	When and how	Remedial action
Service 10	When it has been switched on for 30 seconds,	It can be cleared with the "Arrow" button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	It can be cleared with the "Arrow" button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	It can be cleared with the "Arrow" button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	It can be cleared with the "Arrow" button. The unit can only be used in Dry Heat cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the SelfCooking Control® modes are selected.	Working with SelfCooking Control® cooking modes and programs is not possible. It is possible to work in Combi-Steamer mode with some restrictions. Please notify Customer Service.
Service 21	When it has been switched on for 30 seconds,	Working with SelfCooking Control® cooking modes and programs is not possible. It is possible to work in Combi-Steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.

Fault messages

Info

Fault message	When and how	Remedial action
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet®+care cleaning.	CleanJet®+care is not working. - Open the water tap fully - Check the incoming screen - Remove the container from the cooking cabinet - If no faults are found, please notify Customer Service. - If Service 25 occurs during CleanJet®+care cleaning, please remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle) - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet®+care cleaning, please run "Interrupt CleanJet®". If the fault message continues to be displayed after running "Interrupt CleanJet®", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet®+care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and clean or replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 30	When it has been switched on for 30 seconds,	Moisture control not working. The unit can be used for cooking with limitations. Please notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.

Info Fault messages

Fault message	When and how	Remedial action
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Please notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet®+care cleaning.	Run CleanJet®+care and if fault message occures again, please notify Customer Service.
Service 41	Displayed for 30 seconds during CleanJet®+care cleaning.	Run CleanJet®+care and if fault message occures again, please notify Customer Service.
Service 42	Displayed for 30 seconds during CleanJet®+care cleaning.	Run CleanJet®+care and if fault message occures again, please notify Customer Service.
Service 43	Displayed for 30 seconds during CleanJet®+care cleaning.	Run CleanJet®+care and if fault message occures again, please notify Customer Service.
Service 44	Displayed for 30 seconds during CleanJet®+care cleaning.	Run CleanJet®+care and if fault message occures again, please notify Customer Service.
Service 100	Displayed continuously.	Please notify Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.
Service 120	Displayed continuously.	Please notify Customer Service.

Before you call customer service

Info

Error:	Possible cause	To eliminate
Water dripping out of the unit's door	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc, are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level: "Flashing water valve symbol".	Water valve closed.	Open the water valve.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water valve, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions.Clean the unit regularly with CleanJet®+care

Info Before you call customer service

Error:	Possible cause	To eliminate
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board. Heat the cooking cabinet to above 20 °C (68 °F).
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet®+care cleaning.	Water too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet®+care process.	The CleanJet®+care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet®+care process.
The gas unit indicates "Change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).
Gas unit constantly displays Reset.	The gas supply to the unit is interrupted. The gas pressure is too low.	Open the gas valve. Switch on the ventilation cover. Have the gas supply to the unit checked.
Cooking mode button flashing	The cooking cabinet is too hot	Use Cool Down to cool the cooking cabinet (see the "Cool Down" section of the "General User Instructions" manual).

EU Declaration of Conformity for electrical appliances

Info

RATIONAL AG
Iglinger Straße 62
D-86899 Landsberg/Germany
www.rational-ag.com

CE

Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster CM61, CM62, CM101, CM102, CM201, CM202
SelfCooking Center SCC61, SCC62, SCC101, SCC102, SCC 201, SCC 202

BG Фирма Ратионал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma RATIONAL prohlašuje, že výrobky jsou v souladu s následujicimi směrnicemi EU:
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E RATIONAL declara que estos productos son conformes con las siguientes Directivas Europeas:
EE RATIONAL kinnitab, et antud tooted vastavad järgmistele EU normidele:
F RATIONAL déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN RATIONAL vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaalimukset:
GB RATIONAL declares that these products are in conformity with the following EU directives:
GR RATIONAL δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
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P A RATIONAL declara que estes produtos estão em conformidade com as seguintes directivas EU:
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TR RATIONAL bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC
Including Low Voltage Directive LVD 2006/95/EC
(EN 60335-1:2002+A11+A1+A12+Corr.+A2.2006; EN 60335-2-42:2003; EN 50366:2003+A12006)

VDE GS

Electro Magnetic Compatibility EMC 2004/108/EC
(EN 55014-1:2006; EN 61000-3-2:2006; EN 61000-3-11:2000; EN 55014-2:1997+A1:2001)

VDE EMV

LVD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS 2002/95/EC

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by DVGW

Landsberg, 01.12.2009

i.V. Bruno Maas
Manager R & D

i.V. Roland Hegmann
Product Architect Electric Appliances

Info

EU Declaration of Conformity for gas appliances

RATIONAL AG
Iglinger Straße 62
D-86899 Landsberg/Germany
www.rational-ag.com

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SelfCooking Center SCC61G, SCC62G, SCC101G, SCC102G, SCC 201G, SCC 202G

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TR RATIONAL bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels 90/396/EEC (EN 203-1:1992; EN 203-1/A2:1995; EN 203-1/A2:1999; EN 203-2:1995,prEN 203-3:1996; essential parts of EN 483:1999)
Including Low Voltage Directive LVD 2006/95/EC (EN 60335-1:2002 + A1:2004 + A2:2006 + A11:2004 + A12:2006; EN 60335-2-42:2003; EN 50366:2003 + A1:2006; EN 50165:1997+C1:1998+A1:2001)
Including Electro Magnetic Compatibility EMC 2004/108/EC (EN 50165; EN 55014-1:2000+A1:2001+A2:2002; EN 55014-2:1997+A1:2001; EN 61000-3-2:2000; EN 61000-3-3:1995+A1:2001; EN 55014-2:1997+A1:2001)

kiwa Approved EC Directive EC CONFORMITY TO TYPE 90/396/EEC GASTEC

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

Machinery Directive MD 2006/42/EC

Restriction of Hazardous Substances RoHS 2002/95/EC

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by DVGW.

Landsberg, 01.12.2009

i.V. Bruno Maas
Manager R & D

i.V. Rainer Otminghaus
Product Architect Gas Appliances

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RATIONAL Großküchentechnik
Iglinger Straße 62
86899 Landsberg a. Lech/Germany
Tel.: +49 8191 327387
Fax: +49 8191 327231
E-mail: info@rational-online.de
www.rational-online.de

RATIONAL Belgium nv
Zandvoortstraat 10 Bus 5
2800 Mechelen/Belgium
Tel: +32 15 285500
Fax: +32 15 285505
E-mail: info@rational.be
www.rational.be

RATIONAL France S.A.S.
6 Rue de la Mare Blanche
77186 Noisiel/France
Tel: +33 (0) 1 60 53 56 53
Fax: +33 (0) 1 60 53 56 50
E-mail: info@rational-france.fr
www.rational-france.fr

RATIONAL International AG HELLAS
19ο χλμ.Θεσ/νίκης-Περαίας Τ.Θ. 4317
57019 Θεσσαλονίκη
Τηλ: +30 23920 39410
Φαξ +30 23920 39418
rationalgreece@rational-online.gr
www.rational-online.gr

RATIONAL Ibérica Cooking Systems S.L.
Ctra. de Hospitalet, 147-149
Cityparc / Edif. Paris D
08940 Cornellá (Barcelona)/ SPAIN
Tel: +34 93 4751750
Fax: +34 93 4751757
E-mail: rational@rational-iberica.com
www.rational-iberica.com

RATIONAL Italia S.r.l.
via Venier 21
30020 Marcon (VE)/ITALY
Tel: +39 041 5951909
Fax: +39 041 5951845
E-mail: info@rational-italia.it
www.rational-italia.it

RATIONAL Nederland Grootkeukentechniek BV
Twentepoort West 7
7609 RD Almelo/THE NETHERLANDS
Tel: +31 546 546000
Fax: +31 546 546099
E-mail: info@rational.nl
www.rational.nl

RATIONAL Sp. z o.o.
ul. Trylogii 2/16
01-982 Warszawa/POLAND
Tel: +48 22 8649326
Fax: +48 22 8649328
E-mail: info@rational-polska.pl
www.rational-polska.pl

RATIONAL Scandinavia AB
Kabingatan 11
212 39 Malmö/SWEDEN
Tel: +46 40 680 85 00
Fax: +46 40 680 85 09
E-mail: info@rational-scandinavia.se
www.rational-scandinavia.se

RATIONAL Schweiz AG
Heinrich-Wild-Strasse 202
9435 Heerbrugg/SWITZERLAND
Tel: +41 71 727 9092
Fax: +41 71 727 9091
E-mail: info@rational-schweiz.ch
www.rational-schweiz.ch

RATIONAL Slovenija SLORATIONAL d.o.o.
Ronkova ulica 4
2380 Slovenj Gradec / Slovenija
Tel: +386 (0)2 8821900
Fax: +386 (0)2 8821901
E-mail: info@slorational.si
www.slorational.si

RATIONAL UK
Unit 4 Titan Court, Laporte Way
Portenway Business Park
Luton, Bedfordshire, LU 4 8EF
GREAT BRITAIN
Tel: 00 44 (0) 1582 480388
Fax: 00 44 (0) 1582 485001
E-mail: rational@rational-uk.co.uk
www.rational-uk.com

RATIONAL AUSTRIA GmbH
Innsbrucker Bundesstrasse 67
5020 Salzburg/AUSTRIA
Tel.: 0043 (0)662-832799
Fax: 0043 (0)662-83279910
E-Mail: office@rational-austria.at
www.rational-austria.at

ООО "РАЦИОНАЛЬ РУС"
117105, г. Москва,
Варшавское шоссе, д.25а, стр. 6
Тел: +7 495 663 24 56
Факс: +7 495 663 24 57
Эл. почта: info@rational-russland.com
www.rational-russia.ru

RATIONAL International AG İstanbul İrtibat Bürosu
Acıbadem Cad., İbrahimağa
Konutları, C1-C Blok, No.: 39,
Kadıköy, 34718 İstanbul
Tel./Faks: +90 (0) 212 339 98 18
E-mail: info@rational-international.com
www.rational-international.com

RATIONAL AUSTRALIA PTY LTD
156 Swann Drive
Derrimut, VIC 3030
Tel: +61 (0) 3 8369 4600
Fax: +61 (0) 3 8369 4699
E-mail: info@rationalaustralia.com.au
www.rationalaustralia.com.au

RATIONAL NZ Ltd
208-210 Neilson Street
Onehunga, 1061
Auckland, 1643
Tel.: +64 (9) 633 0900
Fax.: +64 (9) 636-4434
E-Mail: israel.evers@rationalnz.co.nz
www.rationalnz.co.nz

RATIONAL International Middle East
Montana Building, Floor 303
Zaabeel Road, Dubai, UAE
Phone: +971 4 337 5455
Fax: +971 4 337 5445
eMail: info@rational-middleeast.com
www.rational-middleeast.com

RATIONAL Canada Inc.
2410 Meadowpine Blvd., Unit 107
Mississauga, Ontario L5N 6S2/CANADA
Toll Free: 1-877-RATIONAL (728-4662)
Fax: 905 567 2977
E-mail: postmaster@rationalcanada.com
www.rational-canada.com

RATIONAL USA Inc.
895 American Lane
Schaumburg, IL 60173
Toll Free: 888-320-7274
Fax: 847-755-9583
E-mail: info@rationalusa.com
www.rational-usa.com

RATIONAL International AG Office Mexico
Innoparc 01
Heinrich-Wild-Strasse 202
CH-9435 Heerbrugg
Switzerland
Tel. en México: +52 (55) 5292-7538
Fax en México: +52 (55) 85039847
eMail info@rational-mexico.com.mx
www.rational-mexico.com.mx

RATIONAL BRASIL
Rua Prof. Carlos de Carvalho, 113 - Itaim Bibi
São Paulo, SP
CEP: 04531-080
Tel.: +55 (11) 3071-0018
Fax: +55 (11) 3071-0600
Internet: www.rational-online.com.br
E-mail: info@rational-online.com.br

株式会社 ラショナル・ジャパン
〒112-0004
東京都文京区後楽2丁目2番22号
住友不動産飯田橋ビル2号館ウィング
Tel: (03) 3812 -6222
Fax: (03) 3812 -6288
メールアドレス: info@rational-japan.com
ホームページ: www.rational-japan.com

RATIONAL 上海
上海市肇嘉浜路798号
坤阳国际商务广场201B室
邮政编码200030 中国
电话：+86 21 64737473
传真：+86 21 64730197
电邮：shanghai.office@rational-china.com
www.rational-china.cn

RATIONAL Korea
라치오날코리아㈜
서울 강남구 삼성동 57-1 삼예빌딩
대한민국
전화:+82-2-545-4599
팩스:+82-2-3443-5131
E-mail:info@rationalkorea.co.kr
www.rationalkorea.co.kr

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
Tel: +41 71 727 9090
Fax: +41 71 727 9080
E-mail: info@rational-international.com
www.rational-international.com

RATIONAL AG
Iglinger Straße 62
86899 Landsberg a. Lech
Tel: +49 8191 3270
Fax: +49 8191 21735
E-mail: info@rational-ag.com
www.rational-ag.com